



Gingersnap Cookies



Dairy Free

READY IN



45 min.

SERVINGS



40

CALORIES



47 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 2 tablespoons crystallized ginger finely chopped
- ☐ 2 tablespoons blackstrap molasses dark
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.1 teaspoon salt
- ☐ 6 tablespoons stick margarine softened

- ☐ 1 tablespoon strong coffee decoction cold brewed
- ☐ 0.5 cup sugar
- ☐ 2 tablespoons sugar

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ plastic wrap
- ☐ measuring cup

Directions

- ☐ Lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, baking soda, and salt in a small bowl; set aside.
- ☐ Combine molasses and coffee in a small bowl; set aside.
- ☐ Beat 1/2 cup sugar and butter at medium speed of a mixer until light and fluffy.
- ☐ Add ginger, cinnamon, and cloves; beat well.
- ☐ Add flour mixture and molasses mixture; beat at low speed until well-blended.
- ☐ Gently press dough into a ball; wrap in plastic wrap, and freeze 15 minutes. Shape dough into a 7-inch roll; flatten to 1-inch thickness. Wrap in plastic wrap; freeze 8 hours or overnight.
- ☐ Preheat oven to 35
- ☐ Cover 2 baking sheets with parchment paper; secure to baking sheets.
- ☐ Cut dough into 40 (1/8-inch-thick) slices; place 1/2-inch apart on prepared baking sheets.
- ☐ Sprinkle with 2 tablespoons sugar.
- ☐ Bake at 350 for 10 minutes (cookies will be slightly soft in center, but will harden as they cool).
- ☐ Remove from baking sheets; cool completely on wire racks.

Note: Store the remaining gingersnaps in an airtight container.

Nutrition Facts



Properties

Glycemic Index:6.6, Glycemic Load:4.65, Inflammation Score:-1, Nutrition Score:0.82434782815044%

Nutrients (% of daily need)

Calories: 46.71kcal (2.34%), Fat: 1.84g (2.83%), Saturated Fat: 0.38g (2.36%), Carbohydrates: 7.26g (2.42%), Net Carbohydrates: 7.13g (2.59%), Sugar: 4.23g (4.7%), Cholesterol: 0mg (0%), Sodium: 42.46mg (1.85%), Alcohol: 0g (0%), Alcohol %: 0% (100%), Protein: 0.43g (0.85%), Manganese: 0.05mg (2.7%), Selenium: 1.52µg (2.18%), Vitamin B1: 0.03mg (2.09%), Folate: 7.18µg (1.8%), Vitamin A: 79.43IU (1.59%), Iron: 0.23mg (1.3%), Vitamin B2: 0.02mg (1.24%), Vitamin B3: 0.24mg (1.21%)